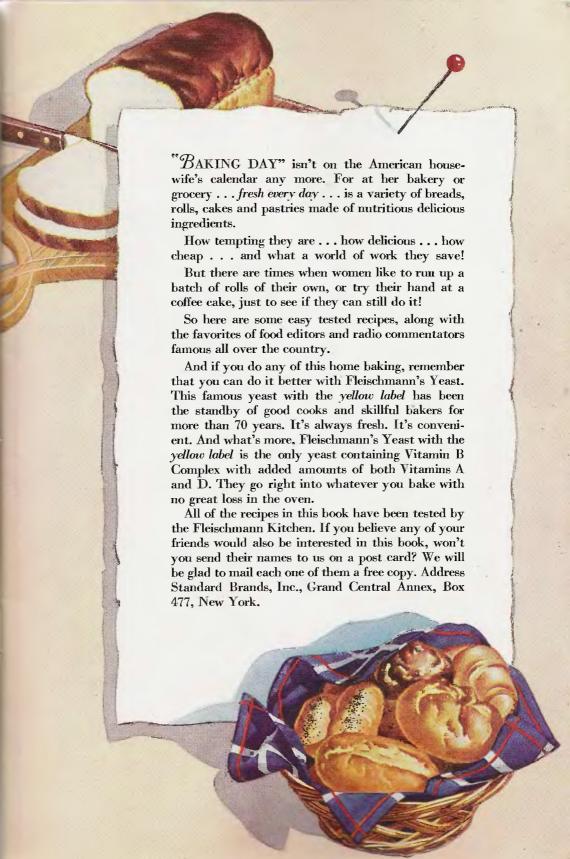


The Yeast that puts MORE EXTRA VITAMINS in your baking . . .





# 1. YEAST is a perishable food. It should be kept wrapped and in a refrigerator or cool place until used. To keep the yeast fresh and clean, Fleischmann's Yeast is grown under sanitary conditions, wrapped immediately and placed in refrigeration. No human hand touches it until it is opened for use. A supply of Fleischmann's Yeast may be kept for a week in the refrigerator.

# Before You Start



2. Too much heat kills yeast. When dissolving it for baking, he sure the 80° F.



3. Remember that Fleischmann's Yeast, with the vellow label, supplies substantial amounts of important vitaning. A, D, and vitamin B Complex, These vitamins in Fleischmann's Yeast whatever you have listen great whatever you have label is the only yeast on the bake Vitamin B Complex with the oven amounts of both Vitamins A and D.



4. For all types of breads, use the new enriched bread flour. It contains extra vitamins as well as the right amount of gluten. An enriched all-purpose flour may also be used. Pastry or eake flours are not advisable.

# Baking, Remember..



5. Shortening retards the growth of time.

yeast if added at the wrong specityeast if added at the wrong specific properties in the properties of the properties in the wrong specific properties



 Breads made with milk are more nourishing. All fresh milk should be scalded and cooled before yeast is added.



7. All measurements should be accurate.

Level dry ingredients with a knife.

One cnp contains 16 level tablespoons;

1 level tablespoon contains 3 level teaspoons. Standard measuring cnps contain ½ pint.



# A Fragrant, Extra Good Cinnamon Bread

from

### GOOD HOUSEKEEPING INSTITUTE

The type of bread to serve on dozens of occasions. Serve it for afternoon tea, sliced thin and buttered. Toast it for Sunday morning breakfast. Perfect, too, for after-bridge refreshments.

# CINNAMON BREAD

2 cakes Fleischmann's Yeast 1/4 cup lukewarm water

1 cup milk 4 cup shortening

5 to 6 cups sifted all-purpose

2 teaspoons melted butter or 2 eggs, beaten

1 tablespoon cinnamon margarine

1/2 cup granulated sugar Soften the yeast in water. Scald milk and add shortening, 1/2 cup 1/3 cup granulated sugar Source the years in water, scald mink and add shortening, 72 cup sugar, and the salt, stirring until shortening is melted. Stir in 2 sugar, and the sait, surring until smooth. Add yeast and eggs, and cups of the flour, and beat until smooth. Add yeast and eggs, and cups of the nour, and pear until smooth. And yeast and eggs, and combine thoroughly. Then add enough flour to make a soft double fabout 2 gives force onto floured board and knowledge. combine thoroughly. Then add enough nour to make a soft dough (about 3 cups). Toss onto floured board, and knead until softing place in a greezed board board board to be determined by the soft dough lightly place in a greezed board board board. gough (about 5 cups). 1088 onto noured board, and Alecau until satiny. Place in a greased bowl, brush top of dough lightly not related for cover and let rice in more place until doubled not related for cover and let rice in more place until doubled sauny. Frace in a greased bowl, brush top of dough lightly with melted fat, cover and let rise in warm place until doubled in bulk. with mericu rat, cover and let rise in warm place until doubled in bulk . . about 2 hours. Divide dough in half and roll each half into a materials shout 1/ inch thick a inches wide and to inches in pulk . . . about 2 hours. Divide dough in half and roll each half into a rectangle about ½ inch thick, 6 inches wide and 16 inches long spread years lightly with the molted butter or margarine. line a rectangle about 72 men times, o menes while and to menes long. Spread very lightly with the melted butter or margarine, then sprinkle with the cinnamon and 1/3 cup sugar which have then sprinkle with the camadan and 1/2 cap sugar which have been combined, reserving tablespoon of the mixture to put on top of the leaves often they have sign. Bell in leavething join soil of the loaves after they have risen. Roll up lengthwise, jelly roll forbion, will and smooth out will to make it over then ninch fashion, pull and smooth out roll to make it even, then pinch and together tightly to get a smooth loof. Place in 9 oreased ends together tightly to get a smooth loaf. Place in 2 greased loaf pens (01/" v 51/" v 98/") smooth side un and brush tone ends together tightly to get a smooth loaf. Place in 2 greased loaf pans (9½" x 5½" x 2¾"), smooth side up, and brush tops loaf pans (9½" x 5½" x 2¾"), warm place (80° to 85° F.) until with melted fat. Let rise in a warm place with the tripled in bulk which mented lat. Let rise in a warm place to us of r.) until tripled in bulk . . . about 1½ hours; then sprinkle surface with the remaining tablespoonful of cinnamon-sugar mixture and bake in remaining tablespoonful of cinnamon-sugar mixture, and bake in remaining tablespoon in or chinamon-sugar mature, and bake in a moderately hot oven at 375° F. for 50 minutes. Makes 2 loaves.

### For a Gala Holiday Breakfast!

#### ELIZABETH WOODY

Director of Foods, McCall's Magazine Suggests Sugarplum Loaf

Let this fragrant loaf be the star of the breakfast. Start off with Tokay grapes, orange and grapefruit segments in grapefruit shells with scalloped edges. Then assorted ready-to-serve cereals with cream and brown sugar. Next a holiday breakfast platter of scrambled eggs with chopped chives and tiny sausages. Top off with Sugarplum Loaf and coffee.

# SUGARPLUM LOAF

- 1 cake Fleischmann's Yeast 2 tablespoons lukewarm water
- ½ cup shortening ½ cup sugar
- 2 eggs
- % cup milk

- 5 cups flour
- 1 teaspoon salt
- ½ cup seedless raisins
- 1/2 cup chopped walnut meats 1/2 cup chopped citron
- ½ cup chopped candied cherries plain icing

Dissolve yeast in water. Cream shortening and sugar. Beat eggs; add to creamed mixture. Add milk and yeast. Add I eggs; and to creamed mixture. And man and yeast. And epp flour; mix well. Cover; let rise in warm place 1 hour. Add salt, raisins, walnut meats, citron and cherries. Add remaining flour; knead thoroughly. Put into greased 8-inch remaining nour; knead thoroughly, rut muto greated o-men round pan. Cover; let rise in warm place about 2 hours or until double in bulk. Bake in moderate oven at 350° F. about 1% hours. Remove from pan; cool slightly. Frost with plain icing (page 29).

# Easy Does It! A New No-Kneading Roll



from

#### AGNES WHITE

Food Editor, Radio Stations KFI-KECA, California

Rolls with a marvelous flavor and color of crust. Since they require no kneading, even a novice should be able to make them successfully.

# NO-KNEADING BREAD ROLLS

1 cake Fleischmann's Yeast 1/4 cup lukewarm water

2 tablespoons sugar 1 cup boiling water

1 egg 31/2 cups flour

Dissolve yeast cake in lukewarm water. Place shortening, salt and sugar in a separate bowl. Add boiling water, stir and sugar in a separate powl. And poining water, surthii ingredients are dissolved. When lukewarm add yeast. Add the beaten egg. Stir in flour to make a soft dough.

(Regin with 3 cure of flow and add are a soft dough.) (Begin with 3 cups of flour and add as much more as necessary for a soft dough Amount will see that the processary for a soft dough Amount will see that the processary for a soft dough Amount will see that the processary for a soft dough Amount will see that the processary for a soft dough Amount will see that the processary for a soft dough Amount will see that the processary for a soft dough and the processary for a soft dough and the processary for a soft dough. necessary for a soft dough. Amount will vary with different forms and as much more as necessary for a soft dough. Amount will vary with unterent flours. 3½ cups, average amount.) Grease a large bowl, and cover with a place dough in it and cover with a place dough with a place dough in it and cover with a place place dough in it and cover with a plate. Chill dough 2 to 20 hours. Dinch off dough place in graced muffin time 1/2 place dough in it and cover with a place. Chin dough Z to 24 hours, Pinch off dough, place in greased muffin tins, 1/3 to 24 hours, place with melted butter. Rolls will rise in the Bull Brush tone with melted butter. 24 nours, rmen on dougn, place in greased mumi lins, 1/3 full. Brush tops with melted butter. Rolls will rise in a hours in warm alone Bake in hot over a 4000 m. 1011. Drush tops with meneu butter, 1000 will rise in 2 hours in warm place. Bake in hot oven at 425° F., 20 minutes. Remove at once from pan.

Makes 2 dozen.

### For Your Next Baked Bean Supper

#### ANNABEL FISHER

Formerly Home Economist of the American Home Suggests This Swedish Bread



Swedish Limpe is one of Mrs. Fisher's favorite recipes. Serve it with baked beans, a platter of cottage cheese and quarter tomatoes, tossed green salad and California raisin pie for a grand Saturday night supper.

# SWEDISH LIMPE

- 2 cups water
- ½ cup brown sugar
- 2 teaspoons caraway seeds 1 tablespoon shortening
- 1 teaspoon chopped orange peel, or
- 1 scant teaspoon anise seed ½ cake Fleischmann's Yeast about 3 cups white flour 1 teaspoon salt

Boil together water, sugar, caraway seeds, shortening, and orange peel (or anise seed) for 3 minutes. Let mixture become lukewarm. Add yeast. Stir thoroughly, gradually adding sufficient white flour to make a soft dough. Place and a warm place and let rise for 1½ hours. Then add salt and enough rye flour to make a stiff dough. Let rise again for 2 hours. Knead slightly and shape into loaf. Put into greased loaf pan (9" x 5" x 3") and let rise again for half an hour. Bake in a moderate oven at 350° F. for I hour.

All the important Vitamins in Fleischmann's Yeast with the yellow label go right into whatever you bake with no great loss in the oven!

# Delicious Enough for Dessert...





from

#### JUNE BAKER

Food Editor, Radio Station WGN, Chicago

Glossy with sugar and studded with nuts, these Caramel Rolls make a perfect wind-up to a simple luncheon.

#### ROLLS CARAMEL 91/2 cups flour

1 cake Fleischmann's Yeast

4 eggs

1 teaspoon sugar 1/2 cup lukewarm water 1/2 cup butter or margarine

Dissolve the yeast and the sugar in the lukewarm water. Scald the milk and add just enough flour to make a light batter, not a stiff one. Beat well and then let this cool. Add the yeast; again beet well adding more flow; if recogning Let this rice and used beat well, adding more flour if necessary. Let this rise until light, double its bulk then add the eggs engar around butter or beat well, adding more nour if necessary. Let this rise until light, double its bulk, then add the eggs, sugar, creamed butter of margarine, and the salt. Add enough flour so that the double its the salt. Let the double rise until it doubles its margarine, and the handle. Let the double rise until it doubles its margarme, and the sait. And enough hour so that the doubles its just stiff enough to hendle. Let the dough rise until it doubles its bulk when you double half-or inch shield and all with the Just sun enough to name. Let the nough ribe until it nough bulk. Then roll dough half-an-inch thick and fill with the

following:

1/2 cup butter or mar-

Mix sugar, raisins or currants and cinnamon and sprinkle over the dough; of for jobs not and out off pieces on an appropriate the dough of for jobs not and out off pieces on an appropriate the dough of for jobs not and out off pieces on a page 1. the dough as for jelly roll and cut off pieces one or one-and-a-half inches thick. Process confin time as follows. But 3/ cm butter inches thick. Prepare muffin tins as follows: Rub ¾ cup butter or margarine and 2 cups brown curer together to make a nester or margarine and 3 cups brown sugar together to make a paste or margarine and a cups brown sugar obscurer to make a passe and mix with 1 cup chopped nuts. Line each tin one-fourth inch and mix with this cricture grand the slices of rolled done. or deeper with this mixture. Stand the slices of rolled dough on end in the pan, and bake them about thirty minutes in a moderate oven at 400° F. Re careful not to have the oven too hot as on end in the pan, and pake them about thirty innues in a mou-erate oven at 400° F. Be careful not to have the oven too hot, as the sugar in the bottom might burn. Turn out immediately, and

keep the sugar side up. Makes 3 dozen,

### An Old New England Recipe

from

#### MARJORIE MILLS

of the New England Regional Network



Down around Rockport and Gloucester, Massachusetts, Anadama Bread dates back over one hundred years. The recipe for this delicious bread was a family secret for generations, and there are many legends concerning its name. Miss Mills says that in her own home Anadama Bread is made regularly once a week.

# ANADAMA BREAD

½ cup Indian meal

2 cups boiling water 2 tablespoons shortening

½ cup molasses

1 teaspoon salt

1 cake Fleischmann's Yeast dissolved

5 cups flour

Stir the Indian meal very slowly into the boiling water. When thoroughly mixed, add the shortening, molasses and salt. Cool. When lukewarm, add the dissolved yeast cake and the flour (enough to make a stiff dough). Knead well and the nour tenough to make a sun dought. Anead wen and keep in a warm place; let rise to more than double its and keep in a warm place; let rise to more than uounte us bulk. Shape into two loaves and let rise until light, Bake in a hot oven at 400° F. for one hour. Makes 2 loaves.

# A Delicious "Company" Dessert

from

### THE HOME SERVICE CENTER

Woman's Home Companion

Here's a recipe to build a hostess' reputation on! Light, tendertextured cake, moist with delicious sauce . . . a perfect ending to a party dinner!

# BABA AU RHUM

1 cake Fleischmann's Yeast ½ cup milk, scalded

2 cups all-purpose flour, sifted ½ cup sugar

½ cup butter or margarine ½ teaspoon salt

1 tablespoon lemon rind, grated

Dissolve yeast cake in milk which has been cooled to luke-Dissolve yeast cake in milk which has been cooled to luke-warm; add 1/2 cup of the flour and 1 tablespoon of the sugar; warm; and ½ cup of the nour and 1 tablespoon of the sugar; beat until smooth, cover and let rise in warm place (80° to beat until smooth, cover and let rise in warm place (80 to 10 to 1 garine, add remaining sugar gradually; cream until light and well-heaten eggs and hear until garine, and remaining sugar gradually; cream until light and fluffy. Add salt, lemon rind and well-beaten eggs and beat until flowr. add the veget mixture. fluffy. Add salt. lemon rind and well-beaten eggs and beat untul smooth; stir in the remaining flour; add the yeast mixture: mixer Pour in smooth; sur in the remaining nour; and the yeast mixture: beat 15 minutes by hand or 5 minutes by electric mixer. Pour in greased casserole dish or mold of 11/2 to 2 quart capacity. Cover greased casserole dish or mold of 1½ to 2 quart capacity. Cover careful oven at 350° F., 40 to 50 minutes. Remove from oven: aske (inverted) in pie plate: pour Baba Sauce over top and sides. Prick top With times of sharp fork. Turn out of pair and place cake (inverted) in pie plate; pour Baba Sauce over top and sides, then brush with Apricot Glaze. Allow cake to stand until most of

Baba Sauce is absorbed before serving. Makes one 9-inch cake. To make Baba Sauce: Boil 1 cup sugar and 1 cup strong clear tea 5 minutes. Cool. Add 2 teaspoons rum extract.

To make Apricot Glaze: Soak 1/2 pound apricots overnight in Just enough water to cover. Press through sieve, measure equal parts pulp and sugar. Boil together 5 minutes, stirring constantly.

# America Needs Us Strong

Today, each one must put everything he can into his job. Adequate vitamins in your diet are necessary for you to do it!

Don't overlook a single chance to step up the vitamin content of your family's diet. Even in your home-baked bread you can put extra vitamins by using enriched flour and Fleischmann's *yellow label* yeast. Fleischmann's is the only yeast containing Vitamin B Complex with added amounts of both Vitamins A and D.

For wartime's busier days, too, you'll want recipes that are double-quick and that go easy on rationed foods. Here are five new ones. Try them, using home-rendered fats in place of shortening. The rolls and the biscuits, served hot with jams, make grand desserts!

Try them soon, won't you?

# **Cereal Bread**

1 cup milk 2½ tablespoons sugar

4 teaspoons salt 4 tablespoons shortening \*1 cup cooked ccreal 1 cake Fleischmann's Yeast 1 cup lukewarm water 8 cups sifted flour

Scald milk, add sugar, salt, shortening and cereal; cool to lukewarm. Dissolve yeast in lukewarm water and add to cereal mixture. Add half the flour and beat until smooth. Add remaining flour or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. When light, divide into 2 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise again until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or 375° F. and finish baking about 30 minutes longer.

Makes 2 loaves.

\*Cooked farina, oatmeal, hominy grits, rice or wheat cereal may be used.

# Speedy Wheat Rolls

2 cups milk
2 tablespoons molasses or dark
brown sugar
1½ teaspoons salt

1 cake Fleischmann's Yeast 5 cups whole wheat flour (Graham) 1 cup sifted white flour 4 tablespoons melted shortening

Scald milk; add molasses or sugar and salt; cool until lukewarm. Crumble in yeast and stir until dissolved. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make an easily handled dough. Knead thoroughly, keeping dough soft. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. When light, shape into rolls and place in well-greased pans. Cover and let rise again until light, about 1 hour. Bake in hot oven at 425° F. about 20 minutes.

Makes 21/2 dozen.

For refrigerator rolls: When doubled in bulk, punch dough down in bowl; brush lightly with melted shortening. Cover well and place in refrigerator until needed. Shape into rolls. Let rise and bake as directed above. This dough may be kept several days in the refrigerator and baked as desired.

# **Snow Biscuits**

2 cups sifted flour 1½ teaspoons sugar ½ teaspoon salt I cake Fleischmann's Ycast % cup lukewarm water 1 tablespoon melted shortening

Sift together flour, sugar and salt. Dissolve yeast in lukewarm water. Add to dry ingredients. Add melted shortening. Dough will be soft. Turn out on floured board and knead dough quickly and lightly until smooth and elastic. Roll out ½ inch thick. Cut with floured biscuit cutter. Place on greased pan. Let rise until doubled in bulk, about ½ hour. Prick tops with fork. Bake in hot oven at 425° F. about 20 minutes. Makes 16 two-inch biscuits.

# **Crusty Pan Bread**

1 cake Fleischmann's Yeast 2½ ta
% cup lukewarm water 1 ta
\*1% cups lukewarm potato water 6 cu
2 tablespoons melted shortening

2½ tablespoons sugar 1 tablespoon salt 6 cups sifted flour

Dissolve yeast in lukewarm water and add to lukewarm potato water; add sugar and salt. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make an easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and let rise in warm place, free from draft, until doubled in bulk, about 1½ hours. When light, divide into 2 equal portions and shape into round loaves. Place on greased and floured pie pan. Dust tops of loaves lightly with flour. Cover and let rise again until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or  $375^{\circ}$  F. and finish baking about 30 minutes longer.

Makes 2 loaves.

\*13/4 cups lukewarm water may be substituted for potato water.

# Quick Rolls

1/2 cup milk
2 tablespoons sugar
11/2 teaspoons salt

1 eake Fleischmann's Yeast
sugar ½ cup lukewarm water
alt 3 cups sifted flour
3 tablespoons melted shortening

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add 1½ cups flour and beat until perfectly smooth. Add melted shortening and remaining flour, or enough to make an easily handled dough. Knead well. Shape into rolls and place in well-greased pan. Cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1 hour. Bake in moderate oven at 400°F, about 20 minutes. Makes 12.

# HOW TO SAVE ON SUGAR!

Substitutions for sugar in several of the recipes in this book have been carefully worked out. If you want to make your sugar ration book go farther . . . these suggestions will help.



Page 24—ORANGE FILLED ROLLS Substitute  $\frac{1}{2}$  cup red jelly for Orange Filling.

Page 29—FOUNDATION SWEET DOUGH

Instead of ½ cup sugar, use ¼ cup sugar and ¼ cup honey, molasses or corn syrup, adding to the scalded milk with sugar. Use an additional  $1\frac{1}{2}$ -2 cups flour.

Instead of 11/2 cups brown sugar, use 1/4 cup dark corn Page 30—CINNAMON BUNS syrup. Increase cinnamon from 1 tablespoon to 2

tablespoons.

Page 30—FILLED COFFEE RING

In place of given filling, mix together ½ cup raisins, 1 cup chopped cooked prunes, ½ cup chopped nuts, 1

teaspoon cinnamon and 3 tablespoons corn syrup. Use

same as fruit filling.

Instead of 1½ cups brown sugar, use 6 tablespoons Page 31—SWEDISH TEA RING

dark corn syrup.

Mix together 1/4 cup sugar, 1/4 cup honey and 1 tablespoon butter or margarine. Boil 3 minutes. Spread over Page 31—PLAIN ICING

tops of buns after baking.

Prepare each pan by spreading 1/4 cup dark corn syrup Page 32—BUTTERSCOTCH BUNS

over the bottom and dot with I tablespoon butter or margarine. Divide dough into 3 equal portions. Roll into oblong sheets 1/4 inch thick and 18 inches wide. Brush each sheet with melted butter or margarine and spread with 2 tablespoons dark corn syrup. Sprinkle each with ½ cup raisins. Shape as directed.

Prepare muffin pans by greasing well and placing in the Page 32-HONEY PECAN BUNS bottom of each section 3 teaspoons honey, 1/2 teaspoon

butter or margarine and 3 pecan halves. In the filling, use 1/4 cup honey instead of 3/4 cup

brown sugar.



# WHITE BREAD (Quick Method)

2 cups milk 5 tablespoons sugar 2 cakes Fleischmann's Yeast 2 cups lukewarm water 12-13 cups sifted flour

5 tablespoons melted shortening

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and in successing water and and to successing mak. And han the nour and beat until smooth. Add melted shortening and remaining flour, or peat unth smooth. Add mented shortening and remaining nour, or enough to make easily handled dough. Knead dough quickly and lightly

Place dough in greased bowl, cover and set in warm place, free from riace dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. When light, until smooth and elastic. divide into 4 equal portions and shape into loaves. Place in greased divide into 4 equal portions and snape into loaves. Place in greased bread pans. Cover and let rise again until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat 1 nour. Bake in not oven at  $420~\mathrm{F}_{\odot}$  13 minutes, then reduce to moderate, or  $375^{\circ}$  F, and finish baking about 30 minutes longer.

Makes 4 loaves.

# WHITE BREAD (Sponge Method)

5 tablespoons sugar 4 cups lukewarm water 1 cake Fleischmann's Yeast

18 cups (4½ quarts) sifted flour 2 cups milk, scalded and cooled

Dissolve sugar in lukewarm water. Crumble in yeast and stir until dis-Dissoive sugar in inkewarm water. Crumote in yeast and sur until dissolved. Add 1½ quarts flour, or sufficient to make a sponge. Beat well. Solved. Add 172 quarts nour, or summent to make a sponge. Deat went.

Cover and let rise in warm place, free from draft, about 1½ hours. When well risen, add lukewarm milk Add melted shortening, salt and when wen rised, and linkewarm mink. And mented shortening, sant and remaining flour, or enough to make easily handled dough. Knead dough remaining nour, or enough to make easily nationed dough. Anead dough quickly and lightly until smooth and elastic. Place dough in greased quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, from 1½ to 2 hours. When light, divide into 5 equal place in greased broad place in greased broad place. doubled in bulk, from 1½ to z nours. When light, divide into a equal portions. Shape into loaves and place in greased bread pans. Cover and about 1 hour Rake in hot oven at 495° F portions. Snape into loaves and place in greased bread paids. Cover and let rise until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or 375° F. and finish baking about 30 minutes longer.

BREADS

# BUTTERMILK BREAD

2 cakes Fleischmann's Yeast 12 cups (3 quarts) sifted flour 2 tablespoons melted shortening

Scald buttermilk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm buttermilk. Add half the flour and beat until smooth. Add in lukewarm buttermilk. Add half the flour and beat until smooth. Add easily melted shortening and remaining flour, or enough to make easily melted shortening and remaining flour, or enough to make easily and lightly until smooth and lightly until smooth and lightly until smooth free handled dough. Knead dough quickly and lightly in warm place, free lastic. Place dough in greased bowl, cover and set in warm place, from draft. Let rise until doubled in bulk, about 1½ hours. When light, about 1½ hours. Place in greased divide into 3 equal portions and shape into loaves. Place in greased divide into 3 equal portions and shape into loaves. Place in greased breed none Cover and let rise until doubled in bulk about 1 born divide into a equal portions and snape into loaves. Flace in greased bread pans. Cover and let rise until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or 375° F. and finish baking 35 minutes longer.

Makes 3 loaves.

### RAISIN BREAD

1 cake Fleischmann's Yeast 1 tablespoon sugar

1 cup lukewarm water

61/2 cups sifted flour 4 tablespoons shortening

1 cup milk, scalded and cooled

Dissolve yeast and 1 tablespoon sugar in lukewarm water; add lukewarm milk and 2 cups flour. Cream shortening and sugar; add to yeast warm must and 2 cups nour. Cream shortening and sugar; and to yeast mixture and beat until smooth. Cover and let rise in warm place, free from draft, until light, about 1½ hours. When well risen, add raisins, salt and remaining flour, or enough to make a soft dough. Knead sait and remaining nour, or enough to make a soft dough. Anead lightly, Place in well-greased bowl, cover and let rise again until double in bulk, about 1½ hours. Shape into loaves, place in well-greased pans in bulk, about 1% nours. Shape into loaves, place in went-greased pans to half fill, cover and let rise again until light, about 1 hour. Bake in to nan mi, cover and let rise again until ngui, about 1 nour. Dake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or 375° F.

#### BREADS

#### ORANGE BREAD

1 cake Fleischmann's Yeast 1/3 cup shortening

1½ cups lukewarm water 1 cup lukewarm orange juice 1 teaspoon salt

4 tablespoons grated orange rind

Dissolve yeast in lukewarm water; add lukewarm orange juice and 3 cups flour. Cream shortening and sugar together; add to yeast mixture and beat until smooth. Cover and let rise in warm place, free from draft, until light, about 1½ hours. When light, add salt, grated orange rind and remaining flour, or enough to make a soft dough. Knead lightly. Place in well-greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. Shape into loaves; place in well-greased pans to half fill. Cover and let rise again until light, about 1 hour. Bake in moderate oven at 400° F. about 45 minutes.

Makes 3 small loaves.

### NUT BREAD

I cake Fleischmann's Yeast 1 tablespoon sugar

1 cup milk, scalded and cooled 4 cups sifted flour 2 tablespoons shortening 1/3 cup sugar

Dissolve yeast and 1 tablespoon sugar in lukewarm milk, add 114 cups flour; beat thoroughly. Cover and let rise in warm place, free from draft, until light, about 50 minutes. Cream shortening; add sugar and salt; beat well; add to yeast mixture. Add stiffly beaten egg white and sait; beat wen; and to yeast mixture. And stimy beaten egg winte and remaining flour, or enough to make easily handled dough; mix in nuts. remaining nour, or enough to make easily nanoled dough; mix in nuts.

Knead well. Place in greased bowl, cover and let rise until doubled in Anead well, Place in greased bowl, cover and let rise until doubled in bulk, about 214 hours. Shape into 2 loaves. Place in greased bread pans. Duik, about 2% nours. Snape into 2 loaves. Frace in greased oreau pans. Cover and let rise until doubled in bulk, about 1 hour. Bake in moderate oven at 400° F. about 45 minutes.

BROWN NUT BREAD: Use 2 cups Whole Wheat flour (Graham) with 2 cups white flour and ½ cup brown sugar instead of granulated sugar,

#### CHEESE BREAD

- 3 tablespoons sugar
- 1 tablespoon salt
- 2 cups lukewarm water
- 2 cakes Fleischmann's Yeast
- 2 eggs, well beaten 4 cups (1 pound) grated American cheese 7-8 cups sifted flour

Dissolve sugar and salt in lukewarm water. Crumble in yeast and stir until dissolved. Add well-beaten eggs, grated cheese and flour to make an easily handled dough. Knead dough quickly and lightly until smooth and elastic. Divide dough into 3 equal portions. Shape into loaves and place in greased bread pans. Cover and let rise in warm place, free from draft, until doubled in bulk, about 1% hours. Bake in moderate oven at 375° F. for 45 minutes.

Makes 3 loaves.

#### BREADS

# WHOLE WHEAT AND WHITE FLOUR BREAD

- 5 tablespoons molasses or dark brown sugar
- I cake Fleischmann's Yeast 1 cup lukewarm water
- 5 cups whole wheat flour (Graham)
- 1 cup sifted white flour

Scald milk; add molasses or sugar and salt; cool until lukewarm. Scald milk; add molasses or sugar and sait; cool until lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flow and hart until smooth. Add malted shortening and remaining the flour and beat until smooth. Add melted shortening and remaining the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead thoroughly, keeping dough soft. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 3% hour. Punch dough down in bowl and let rise again until about when light divide into 2 equal. 1% hours. Punch dough down in bowl and let rise again until about 3 as high as first rise, about 3 hour. When light, divide into 2 equal loaves and shape into balls. Let rest 10 to 15 minutes. Shape into Bake in moderate oven at 400° F. about 1 hour.

#### BREADS

# WHOLE WHEAT BREAD

2 cups milk

3 cakes Fleischmann's Yeast 2 cups lukewarm water 10 cups whole wheat flour (Graham)

Scald milk, add honey and salt, cool to lukewarm. Dissolve yeast Scald milk, add noney and sait, cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour, mixing well. Add melted shortening and remaining flour. Cover and set in warm place, free from draft. Let rise until doubled in bulk, set in warm place, free from urant. Let rise until doubled in bulk, about 1 hour. Knead lightly, using as little flour on board as possible. about I nour. Rhead fightly, using as fittle flour on board as possible.

Cover with cloth and let stand on board until almost doubled in bulk, cover with cioin and let stand on board until almost doubled in burk, about 40 minutes. Shape into loaves and place in greased bread pans. about 40 minutes. Shape into loaves and place in greased bread pans. Cover and let stand 30 minutes longer, Bake in moderate oven at 375° F.

Makes 3 large or 4 small loaves. about 1 hour.

# AMERICAN RYE BREAD

1 cup milk 2 teaspoons molasses 1 tablespoon salt

% cup lukewarm water

1 cake Fleischmann's Yeast

Scald milk, add molasses and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and scale milk, and molasses and sait; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and heaf until smooth. Add malted shortening and remaining flour and the state of in lukewarm water and add to lukewarm milk. Add naif the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth shout 5 minutes. Place dough in greased howl. cover enough to make easily handled dough. Knead dough quickly and lightly until smooth, about 5 minutes. Place dough in greased bowl, and set in warm place, free from draft. Let rise until doubled in bound of long loaves. When light, divide into 2 equal portions. Shape into 1 lightly with corn meal. Cover and let rise again until light, about long loaves. Place on shallow greased pans which have been sprinkled lightly with corn meal. Cover and let rise again until light, of minutes. Brush with white of egg, diluted with 1 tablespoon water, top. Bake in moderate oven at 375° F. for 35 minutes, then increase spoon caraway seeds may be used if desired.

Note: By adding 1½ tablespoons white vinegar to above, an acid flavor of the water and add to dough Note: by adding 1½ tablespoons white vinegar to above, an acid navor is obtained. Dilute vinegar with 14 cup of the water and add to dough after part of flour has been mixed in.

#### BREADS

#### GLUTEN BREAD

1 cup milk 1 tablespoon sugar 1 cake Fleischmann's Yeast 1 cup lukewarm water 4 cups gluten flour

1 teaspoon salt

1 tablespoon melted shortening

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 134 hours. When light, divide into 2 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise until doubled in bulk, about 1 hour. Bake in moderate oven at 400° F. for 45 minutes.

Makes 2 loaves.

### BRAN BREAD

2 cups milk

½ cup molasses 2 tablespoons salt

2 cakes Fleischmann's Yeast

1 cup lukewarm water

Scald milk, add molasses and salt; cool to lukewarm. Dissolve yeast in lukewarm milk. Add half the flour and Scald milk, add molasses and sait; cool to lukewarm, Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and malt of shortening and remaining flour. in lukewarm water and add to lukewarm milk. Add nair the nour and beat until smooth. Add bran, melted shortening and remaining flour, anonch to make easily handled dough Knead dough until smooth. beat untu smooth. Add bran, meited snortening and remaining nour, or enough to make easily handled dough. Knead dough until smooth and elastic.

Place dough in greased bowl, cover and set in warm place, free from about 2 hours. When light divides rlace dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 2 hours. When light, divide place in well-organized none draft. Let use until doubled in bulk, about 2 hours. When light, divide cover and let vice again until doubled in bulk, about 45 minutes. Rake Into 3 equal portions and snape into loaves. Place in well-greased pans. Cover and let rise again until doubled in bulk, about 45 minutes. Bake in moderate oven at 400° F. about 45 minutes.

# CRACKED WHEAT BREAD

2 cakes Fleischmann's Yeast

3 tablespoons melted shortening 3 tablespoons sugar

% cup lukewarm water

1 tablespoon salt

3 cups\* cooked cracked wheat

Dissolve yeast in lukewarm water; mix lukewarm cracked wheat, shortening, sugar and salt together; add yeast, mix well. Add flour. Turn out on floured board and knead about 10 to 15 minutes until elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1 hour and 15 minutes. When light divide into 2 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise until light, about 55 minutes. Bake in moderate oven at 400° F, about 1 hour.

\*In cooking cracked wheat, use 1 cup cracked wheat to 3 cups water and cook about 1 hour.

### OATMEAL BREAD

2 cakes Fleischmann's Yeast % cup lukewarm water

3 cups\* thick cooked oatmeal

3 tablespoons melted shortening 3 tablespoons sugar

Dissolve yeast in lukewarm water; mix oatmeal, shortening, sugar Dissolve yeast in tukewarm water; mix oatment, shortening, sugar and salt together; add yeast; mix well. Add flour. Turn out on floured and sait together; and yeast; this wen. And nour. Turn out on noured board and knead about 10 to 15 minutes until elastic. Place in greased bowl, cover and let rise in warm place, free from draft, until doubled in bowl, cover and let rise in warm place, tree from draft, until doubled in bulk, about 1 hour and 15 minutes. Shape into 3 loaves and place in greased bread pans; cover and let rise until light, about 50 minutes. Bake in moderate oven at 400° F. about 1 hour. \*In cooking outment, use 2% cups outment to 3 cups water.

#### BREADS

#### HERB BREAD

2 cups milk

4 tablespoons sugar

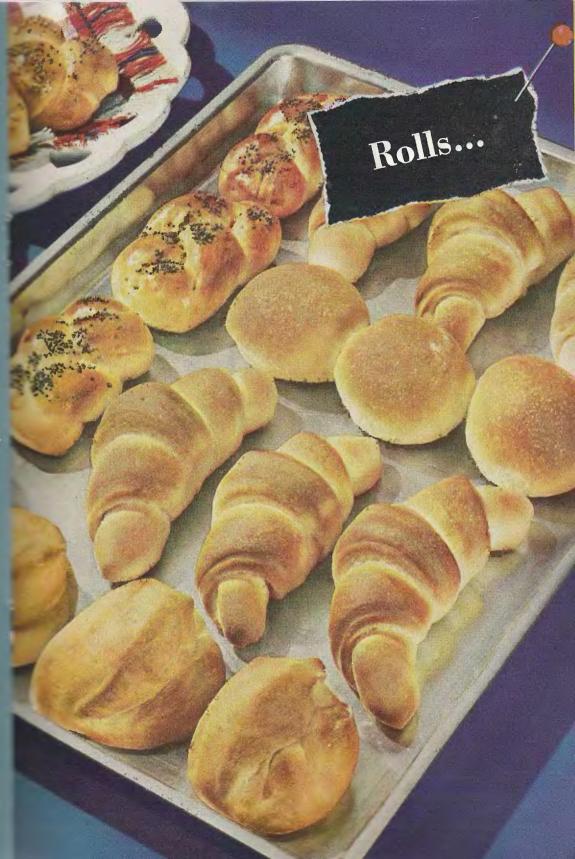
1 teaspoon nutmeg 4 teaspoons leaf sage 4 teaspoons caraway seeds

8 cups sifted flour

4 tablespoons shortening

Scald milk, add sugar and salt; cool to lukewarm. Crumble in yeast and stir until dissolved. Add eggs, nutmeg, sage, caraway seeds and bolf the form boat until smooth and molted chortoning and reand sur until dissolved. Add eggs, nutmeg, sage, caraway seeds and half the flour; beat until smooth. Add melted shortening and remaining flour. Or opensh to make early handled doubt through the make early handled doubt. main the nour; beat until smoon. And mened shortening and remaining flour, or enough to make easily handled dough. Knead dough maining flour, or enough to make easily handled dough. Knead dough until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until bowl, cover and set in warm place, free from draft. Let rise until bowl, cover and set in warm place, free from draft. Let rise until bowl, cover and let rise doubled in bulk, about 2 hours. When light, divide into 2 equal portions and shore into lower and shore into uounieu in buik, about 2 nours. when ngitt, diviue into 2 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise and shape into loaves. Frace in greased bread pans. Cover and let rise until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. for 15 moderate and pans how minutes they reduce heat to moderate or 275° F. and anish holing until doubled in bulk, about 1 nour. Bake m not oven at 425 F. Ior 19 minutes, then reduce heat to moderate, or 375° F. and finish baking 35 minutes longer.

Makes 2 loaves.



### PARKER HOUSE ROLLS

1 cup milk 5 tablespoons sugar 1 cake Fleischmann's Yeast 1 cup lukewarm water 6 cups sifted flour

6 tablespoons melted shortening

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add 3 cups flour and beat until perfectly smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead well. Place in greased or enough to make easily nandled dough. Anead well. Place in greased bowl. Cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. Roll out % inch thick, and cut with the country of the property of the country of the property of the country of the count 2½ inch biscuit cutter. Crease heavily through center with dull edge of knife and brush very lightly with melted butter. Fold over in pocketbook shape. Place close together in well-greased shallow pans. Cover and let rise until light, about 1 hour. Bake in hot oven at 425° F. about 20 minutes.

Makes 4 dozen.

# REFRIGERATOR ROLLS

Follow directions for Parker House Rolls. When doubled in bulk, punch dough down in bowl; brush lightly with melted shortening. Cover well and place in refrigerator until needed. To use, cut off as much dough and place in refrigerator until needed. To use, cut on as much dough as desired. Punch dough down. Shape into rolls and place on greased as desired. Funct dough down. Shape into rous and place on greased pans. Cover and let rise in warm place, free from draft, until doubled to be a property of 1950 to should be pans. Cover and let rise in warm place, tree from draft, until doubled in bulk. Bake in hot oven at 425° F. about 15 to 20 minutes. This dough In Dulk. Bake in not oven at 420 N. about 10 to 20 minutes. 11118 may be kept 4 to 5 days in refrigerator and baked as desired.

ROLLS

### CHEESE ROLLS

1 recipe Parker House Rolls

2 cups grated American cheese 1 teaspoon paprika

When Parker House Roll dough is light, turn out on lightly floured board. Divide into 2 equal portions and roll out into oblong pieces when Farker mouse ron dough is light, turn out on lightly notice board. Divide into 2 equal portions and roll out into oblong pieces 1/2 inch thick. Exactly with method bytter or moreover. Well. Divide Hito 2 equal portions and roll out into oblong pieces.
We inch thick. Brush lightly with melted butter or margarine, and sprinkle with grated cheese and panrika. Roll im as for jelly roll and 4 inch thick. Brush lightly with metted outter or margarine, and sprinkle with grated cheese and paprika. Roll up as for jelly roll and out in 1 inch client. Black out side up in proll-granes of muffin pane. Cover Sprinkle with grated cheese and paprika, roll up as for jeny roll and cut in 1-inch slices. Place cut side up in well-greased muffin pans. Cover and set in your place from draft will light about 1 have place from draft will light about 1 have place from draft. and set in warm place, free from draft, until light, about 1 hour. Bake in moderate over at 2000 E. about 20 minutes in moderate oven at 375° F. about 30 minutes.

Makes 2 dozen.

# CLOVER LEAF ROLLS

I recipe Parker House Rolls.

When dough is light, divide into maked butter or margarine and serased muffin place 3 balls in each section of a serased muffin pan. Cover and set about I hour. Bake in hot oven at Makes 2 dozen.

ROLLS

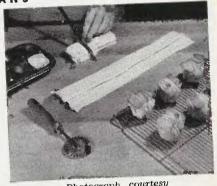
Photograph courtesy Wheat Flour Institute

#### FAN TANS

1 recipe Parker House Rolls. When dough is light, roll out into a rectangular sheet ½ inch thick. Brush with melted butter or margarine and cut into strips 1½ inches wide. Pile 7 strips together and cut into pieces 1 inch wide. Place inch side up in greased muffin pans. Cover and let rise in warm place, free from draft, until light, about 1 hour. Bake in moderate oven at 400° F. for 20

minutes.

Makes 2 dozen.



Photograph courtesy Wheat Flour Institute

ROLLS

### CRESCENTS

Photograph Wheat Flour Institute

I recipe Parker House Rolls.

When dough is light, divide into
3 equal portions. Roll ball of
4 inches in diameter and ¼ inch
pieces. Cut into 12 pie shaped
butter or margarine, and roll up,
into crescents and place on wellset in warm place, free from
thour. Bake in hot oven at 425°
Makes 3 dozen.

#### POPPY SEED ROLLS

1 recipe Parker House Rolls. When dough is light divide into 12 pieces of equal size; roll on board with palm of hand into slender round strips 36 inches long. Make 4 braids and cut in 3-inch pieces; pinch ends together. Place on greased baking sheet about 1½ inches apart. Cover and set in warm place, free from draft, until light, about 1 hour. Brush tops with 1 egg yolk beaten with 2 tablespoons cold water; sprinkle with poppy seeds. Bake in hot oven at 425° F. about 20 minutes.

Makes 3 dozen.

ROLLS and BUNS

# ORANGE FILLED ROLLS

I recipe Parker House Rolls. When dough is light, roll out on floured board into rectangular sheet 14 inch thick. Spread with cooked orange board into rectangular sneet 1/4 inch thick. Spread with cooked orange filling and roll up as for jelly roll. Cut into 1-inch pieces; place in filling and roll up as for Jelly roll. Cut into 1-inch pieces; place in greased muffin pans. Cover and set in warm place, free from draft, until light, about % hour. Bake in moderate oven at 375° F. about 25

### ORANGE FILLING

3 tablespoons cornstarch % cup sugar

1/2 cup cold water

½ cup orange juice 2 tablespoons lemon juice

until thick. Cool.

Mix cornstarch and sugar together. Add water to make smooth paste; 2 tablespoons grated orange rind and fruit juices and rind. Bring to boil, stirring constantly, and cook

ROLLS

#### DINNER ROLLS

1 cup milk

2 tablespoons sugar

2 tablespoons melted shortening 1 cake Fleischmann's Yeast

3 cups sifted flour

Scald milk; add sugar, salt and shortening. Cool to lukewarm. Crumble beard mink, and sugar, sait and shortening. Out to takewarm. Ordinate in yeast and stir until dissolved. Add 1½ cups flour and beat until m yeast and stiff until dissolved. And 172 cups nour and beat until mooth. Add stiffly beaten egg white and remainder of flour, or enough to make moderately firm dough. Knead lightly, using as little flour as to make moderately firm dough. Anead fightly, using as fittle flour as possible. Place in well-greased bowl. Cover and let rise in warm place, possible. Place in wen-greased powl. Cover and let rise in warm place, free from draft, until doubled in bulk, about 1½ hours. Shape into small rolls. Place in well-greased pans, cover and let rise until light, should be should be should be supported by the state of the state o small rolls. Place in well-greased pans, cover and let rise until light, about 40 minutes. Brush with egg yolk which has been mixed with 1 tablespoon milk. Bake in hot oven at 450° F. about 10 minutes.

Makes 2 dozen.

#### ROLLS

# SWEET FRENCH ROLLS

1 cake Fleischmann's Yeast 1 tablespoon sugar

¼ cup lukewarm water

1 cup milk, scalded and cooled 4 cups sifted flour

3 tablespoons butter or

¼ cup sugar

Dissolve yeast and I tablespoon sugar in lukewarm water. Add milk a make a shout 11 onng Reat until per-Dissolve yeast and I tablespoon sugar in lukewarm water. Add milk feetly smooth Cover and let rise in warm place from draft until perand enough flour to make a sponge, about 1½ cups. Beat until perfectly smooth. Cover and let rise in warm place, free from draft, until colors of maroarina cups, and calk lectly smooth. Cover and let rise in warm place, free from draft, until light, about 45 minutes. Cream butter or margarine, sugar and salt to reast mixture. Add egg. flavoring and remaining flour light, about 45 minutes. Cream butter or margarine, sugar and salt known in organization of the place doubt in organization of the place doubt in organization or margarine, sugar and salt known organization organization. together. Add to yeast mixture. Add egg, flavoring and remaining flour. Knead until smooth. Place dough in greased bowl. Cover and set in from draft Lat rice until doubled in bull, about 1 Knead untu smooth. Place dough in greased bowl. Cover and set in hour Turn out on floured hourd and shape as for Clover I and South 1 warm place, free from draft. Let rise until doubled in bulk, about 1 hour. Turn out on floured board and shape as for Clover Leaf Rolls or organized habino shape and let vice again. nour. Turn out on noured board and snape as for Clover Leaf Rolls or about 1 hour. Bake in hot oven at 425° F. about 15 minutes.

#### TEA BISCUITS

1 cake Fleischmann's Yeast ½ cup lukewarm water

1 tablespoon sugar 1 teaspoon salt 3½ cups sifted flour

½ cup milk

2 tablespoons melted shortening

Dissolve yeast in lukewarm water. Scald milk; add sugar and salt; cool to lukewarm. Add to yeast mixture. Add half the flour and beat well. Add melted shortening and remaining flour, or enough to make moderately firm dough. Knead thoroughly until smooth and elastic. Roll out 1/2 inch thick and cut with 21/2-inch biscuit cutter. Place in well-greased shallow pans about 1 inch apart. Cover and let rise in warm place, free from draft, until doubled in bulk, about  $1\frac{1}{2}$  hours. When light, bake in hot oven at 450° F. about 15 minutes.

Makes 15.

#### ROLLS

### OVEN SCONES

I recipe Tea Biscuits. Place dough in greased bowl. Cover and set in the state of t 1 recipe Tea Biscuits. Place dough in greased bowl. Cover and set in warm place, free from draft. Let rise until light, about 1½ hours. Turn on floured hourd and knowl lightly. Form into a round calcast Cover. warm place, free from draft. Let rise until fight, about 1½ nours. Turn out on floured board and knead lightly. Form into 6 round cakes. Cover about 15 minutes. Toll 1/ inch thick Cover. out on floured board and knead lightly. Form into 6 round cakes, Cover and let rise on floured board about 15 minutes. Roll 1/2 inch thick, Cut making an impression of 4 cakes on each of the and let rise on houred board about 10 minutes. Roll 1/4 inch thick. Cut across each way making an impression of 4 cakes on each of the place on well-pressed shallow page dust with flow and let across each way making an impression of a cakes on each of the rounds. Place on well-greased shallow pans, dust with flour and let rounds. Place on well-greased shallow pans, dust with nour and let rise until doubled in bulk, about 1 hour. Bake in moderate oven at 400° F. for 20 minutes.

#### RUSKS

2 cups milk

1/2 cup sugar 2 cakes Fleischmann's Yeast

5 egg yolks, beaten

1 teaspoon salt 4 tablespoons melted butter or margarine

1 tablespoon water

Scald milk, add sugar and cool to lukewarm. Dissolve yeast in milk; add 3 cups flour and beat until smooth. Cover and let rise in warm place, free from draft, until doubled in bulk, about 1 hour and 15 minutes. Add 4 beaten egg yolks, salt, melted butter or margarine, and remaining flour, or enough to make easily handled dough. Knead quickly remaining nour, or enough to make easily manufed dough. Thiese quark, and lightly until smooth and elastic. Place dough in greased bowl and set in warm place, free from draft. Let rise until doubled in bulk, about set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. When light, roll out ¾ inch thick, cut into 1½ inch rounds and place close together in 2 greased 8-inch square pans. Let rise until doubled in bulk, about 1 hour. Brush tops with remaining egg yolk beaten with the water. Bake in moderate oven at 400° F. about 25 minutes until well browned.

Makes 40.

# YEAST RAISED DUMPLINGS

1 cup milk 2 teaspoons sugar 1½ teaspoons salt

Scald milk, add sugar, salt and shortening; cool to lukewarm. Crumble in yeast and stir until dissolved. Add flour, or enough to make an easily metal distribution of the control of in yeast and sur until dissolved. And nour, or enough to make an easily handled dough. Knead dough quickly and lightly until it is smooth and elastic place in oregond how! cover and set in warm place free and elastic. Place in greased bowl, cover and set in warm place, free and elastic. Place in greased bowl, cover and set in warm place, iree from draft. Let rise until doubled in bulk, about 1½ hours. Shape nortions of double into halls flatten slightly hrush sides with small portions of dough into balls, flatten slightly, brush sides with melted shortening and place close together in 8-inch layer cake pan. Let rise until light. Place pan on rack in pan of boiling water, cover pan and steam 15 minutes. Be sure the water does not come up over

ROLLS

### CHEESE PUFFS

1/2 cup shortening

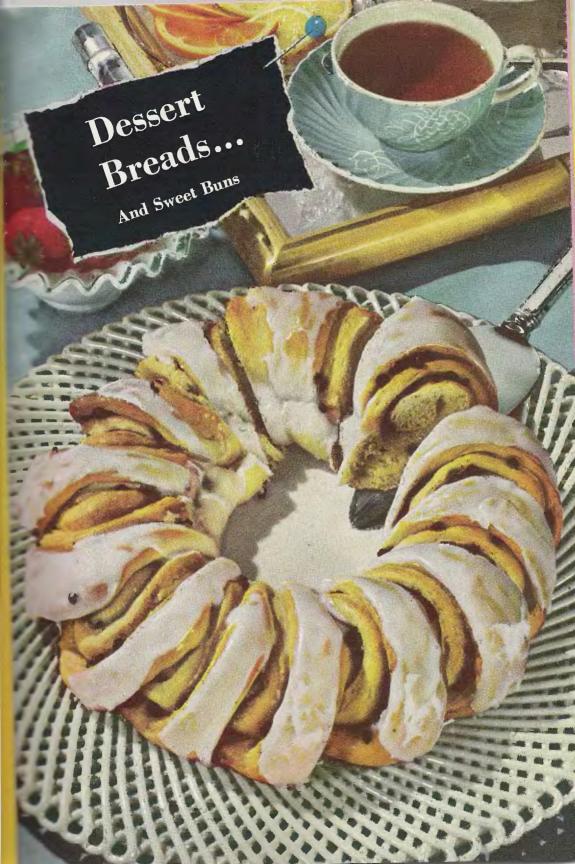
1 2/3 cups sharp American cheese, grated

1 tablespoon sugar ½ cup lukewarm water 1½ teaspoons dry mustard 11/4 cups sifted flour

Cream shortening; add unbeaten eggs one at a time, beating well after cream shortening, and unbeaten eggs one at a time, beating wen after each egg is added. Add grated cheese and beat until thoroughly blended. Dissolve yeast and sugar in lukewarm water and add to cheese mix-Dissoive yeast and sugar in tukewarm water and add to cheese inte-ture. Gradually add mustard and flour which have been sifted together. were. Graduany and mustard and nour which have been sitted together.

Beat well. Drop on greased baking sheets, about 1 teaspoon to each cheese puff. Allow about 2 inches space between each puff. Let rise encese pun. Anow about 2 menes space between each pun. Let rise until light and spongy, about 1 hour. Brush with one slightly beaten egg white and sprinkle with salt. Bake in moderate oven at 375° F. about 20 to 25 minutes.

Makes 25.



# STREUSEL (CRUMB) COFFEE CAKE

1½ cakes Fleischmann's Yeast

1 tablespoon sugar

1 cup milk, scalded and cooled

1/4 cup butter or margarine

½ cup sugar

1/4 teaspoon salt 2 eggs, beaten

Dissolve yeast and 1 tablespoon sugar in lukewarm milk; add  $1\frac{1}{2}$  cups flour. Beat until smooth. Cover and let rise in warm place, free from draft, until light, about ¾ hour. Cream butter or margarine, add sugar and salt; add to yeast mixture. Add well-beaten eggs and remaining flour. Knead lightly. Place in well-greased bowl, cover and let rise in warm place until light, about 2 hours. Roll ½ inch thick and place in warm place until fight, about 2 hours. From 72 files times and place in 2 well-greased shallow pans  $(8\frac{1}{2} \times 11\frac{1}{2} \times 2 \text{ inches deep})$ . Let rise again until light, about 1½ hours. Prick tops with fork; brush with melted butter or margarine, and sprinkle with topping. Let rise in warm place about ½ hour. Bake in moderate oven at 400° F. about 20 minutes. Makes 2 cakes.

# STREUSEL TOPPING

% cup butter or margarine ½ cup sugar

1/2 cup sifted flour

1 cup dry cake or bread crumbs, ground

Cream butter or margarine, add sugar gradually, mixing well. Add remaining insteadents and stir until well mixed and crumbly. Cream putter or margarine, and sugar graduany, mixing remaining ingredients and stir until well mixed and crumbly.

DESSERT BREADS

# CINNAMON TOPPING

6 tablespoons butter or margarine

34 cup sugar 6 tablespoons sifted flour

1½ teaspoons cinnamon

Cream butter or margarine, add sugar gradually, mixing well. Add remaining ingredients and stir until well mixed and crumbly.

# APPLE CAKE

Use recipe for Streusel Coffee Cake. Roll dough 1/2 inch thick and place Use recipe for Streusel Coffee Cake. Roll dough ½ inch thick and place maltad butter or marcarine and sprinkle with ½ cun creaming with tops with in 2 well-greased pans (8½ x 11½ x 2 inches deep). Brush tops with partial and applications of the start of t melted butter or margarine, and sprinkle with ½ cup granulated sugar. Peel and core 12 apples; cut into eighths and press into dough, sharp with Peel and core 12 apples; cut into eighths and press into dough, sharp edges downward and close together. Mix 1½ teaspoons cinnamon with sharp and shrinkle over cakes. Cover and let rise in edges downward and close together. Mix 1½ teaspoons cumamon with superstand sugar and sprinkle over cakes. Cover and let rise in model. 1 cup granulated sugar and sprinkle over cakes. Cover and let rise in warm place, free from draft, until light, about & hour. Bake in modwarm place, free from draft, until light, about ¾ hour. Bake in moderate oven at 400° F. about 35 minutes. Keep cakes covered with pan for first 10 minutes to thoroughly cook the apples.

DESSERT BREADS

#### HONEY COFFEE CAKE

Use recipe for Streusel Coffee Cake. Spread Honey Nut Topping on cakes before baking, instead of Streusel Topping.

#### HONEY NUT TOPPING

- 4 tablespoons sifted flour
- 4 tablespoons butter or margarine 4 tablespoons honey
- 4 tablespoons sugar 1/2 cup chopped nuts

Cream butter or margarine, add sugar, mixing well. Add flour and

honey and beat until well mixed; add nuts.

DESSERT BREADS

# FOUNDATION SWEET DOUGH

- 2 cakes Fleischmann's Yeast 1 tablespoon sugar
- 1 cup lukewarm water 1 cup milk

- 6 tablespoons shortening ½ cup sugar

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Scald milk, Dissolve yeast and I tablespoon sugar in lukewarm water. Scald milk, add shortening, sugar and salt; cool to lukewarm. Add 2 cups flour to make a hatter. Add venet and heaten eggs, heat well Add remaining. add shortening, sugar and salt; cool to lukewarm. Add 2 cups nour to make a batter. Add yeast and beaten eggs; beat well. Add remaining soft doneh Knead lightly and place in to make a batter. Add yeast and beaten eggs; beat well. Add remaining flour or enough to make a soft dough. Knead lightly and place in warm place from draft let rice. flour or enough to make a sort dough. Knead lightly and place in greased bowl. Cover and set in warm place, free from draft. Let rise about 2 hours. When light munch dough down greased bowl. Cover and set in warm place, free from draft. Let rise until doubled in bulk, about 2 hours. When light, punch dough down changes for greateners for greateners for greateners. The Ring Filed Coffee greateners for greateners for greateners for greateners for greateners. until doubled in bulk, about 2 nours. When light, punch dough down and shape according to directions for Swedish Tea Ring, Filled Coffee Ring or Cinnamon Buns.

#### BUNS CINNAMON

1 recipe Foundation Sweet Dough 6 tablespoons melted butter or

11/2 cups brown sugar 1 tablespoon cinnamon 1 cup raisins

When sweet dough is light, punch down and divide into 2 equal portions. Roll out into oblong pieces ¼ inch thick. Brush with melted butter or margarine and sprinkle with brown sugar, cinnamon and raisins. Roll up as for jelly roll and cut in 1-inch slices. Place cut side up, about 1 inch apart in large shallow greased baking pan. Cover and let rise in warm place, free from draft, until light, about 1 hour. Bake in hot oven at 425° F. about 20 minutes. Ice tops while still warm with plain icing (Page 31).

Makes 4 dozen.

# DESSERT BREADS

# CINNAMON COFFEE CAKE

1 recipe Foundation Sweet Dough 2 cup melted butter or margarine When sweet dough is light, punch down and divide into 4 equal portions. Roll out each portion 3/4 inch thick; cut into strips 1 inch wide. Shape each strip by hand to form a rope. Pinch ends of ropes together tions. Roll out each portion % inch thick; cut into strips 1 inch wide. Shape each strip by hand to form a rope. Pinch ends of ropes together Shape each strip by hand to form a rope. Pinch ends or ropes together to form one long rope. Coil this into Well-greased square pan, turning of the outside and coiling in toward center of nan. to form one long rope. Coil this into well-greased square pan, turning to twist, starting at the outside and coiling in toward center of pan.

The matter of mannarine and smrinkle with snoar which which to twist, starting at the outside and coiling in toward center of pan. Brush with melted butter or margarine and sprinkle with sugar which has been mixed with the cinnamon Cover and let rise in warm place. Erush with melted butter or margarine and sprinkle with sugar which has been mixed with the cinnamon. Cover and let rise in warm place, the sugar which is built about 114 hourse Rake in modhas been mixed with the cinnamon. Cover and let rise in warm place, from draft, until doubled in bulk, about 1½ hours. Bake in mod-

DESSERT BREADS

# COFFEE RING

1 recipe Foundation Sweet Dough 4/2 cup candied orange peel

1 cup candied citron

Chop fine or put through food chopper, the citron, lemon peel and orange peel. Mix with pineapple and raisins to make fruit filling.

When sweet dough is light number down and divide into a count or when sweet dough is light number down and divide into a count or when sweet dough is light number down and divide into a count or when sweet dough is light number down and divide into a count or when sweet dough is light number down and divide into a count or when sweet dough is light number down and divide into a count or when sweet dough is light number down and divide into a count or when sweet dough is light number down and divide into a count or when sweet dough is light number down and divide into a count of the citron, lemon peel and count or when sweet dough is light number down and divide into a count of the citron, lemon peel and count or when sweet dough is light number down and divide into a count of the citron of the c

When sweet dough is light, punch down and divide into 3 equal porwhen sweet dough is fight, punch down and divide into a equal portions. Round up each portion into a smooth ball. Roll out into oblong uons. Round up each portion into a smooth pan. Ron out into opiong pieces, 14 inch thick. Brush with melted butter or margarine and cover with fruit filling. Roll up as for jelly roll and place in a circle on a large shallow greased pan. Make 4 cuts on top of each ring with a sharp knife. Cover and let rise in warm place, free from draft, until snarp knife. Cover and let rise in warm place, free from draft, until light, about 1 hour. Brush with one egg yolk beaten with 2 tablespoons ught, about 1 nour. Brush with one egg york peaten with 2 tablespoons cold milk. Bake in moderate oven at 350° F. about 30 minutes. May be cold milk. Bake in moderate oven at 300 r. about 30 minutes. May be iced while still warm with plain icing and sprinkled with cocoanut or ground nuts. (Plain icing page 31.)

Makes 3 rings.

# SWEDISH TEA RING

1 recipe Foundation Sweet Dough cup melted butter or margarine 1½ cups brown sugar

When sweet dough is light, punch down and divide into 3 equal portions. Round un each nortion into a smooth hall Roll out into oblone When sweet dough is light, punch down and divide into 3 equal portions. Round up each portion into a smooth ball. Roll out into oblong sprinkle with brown sugar currants and cinnamon Roll each piece as pieces 4 inch thick. Brush with melted butter or margarine and for ielly roll and place in a circle on a large challow oreased han With sprinkle with brown sugar, currants and cinnamon. Hou each piece as for jelly roll and place in a circle on a large shallow greased pan. With the slice almost through Turn each slice partly on for jelly roll and place in a circle on a large shallow greased pan. With scide no interest almost through. Turn each slice partly on the center This should of the effect scissors cut 1-inch slices almost through. Turn each slice partly on its side, pointing away from the center. This should give the effect of a many-pointed star and show the different layers with the filling. its side, pointing away from the center. This should give the effect of a many-pointed star and show the different layers with the filling. of a many-pointed star and snow the different layers with the numer.

Cover and let rise in warm place, free from draft, until light, about heaten with 2 tableshoons cold milk Cover and let rise in warm place, free from draft, until light, about 1 hour. Brush with one egg yolk beaten with 2 tablespoons cold milk.

Rake in moderate oven at 250° F about 20 minutes lee tone while still 1 hour. Brush with one egg yolk beaten with 2 tablespoons cold milk. Bake in moderate oven at 350° F. about 30 minutes. Ice tops while still

#### DESSERT BREADS

#### HOT CROSS BUNS

2 cakes Fleischmann's Yeast

2 tablespoons sugar

2 cups milk, scalded and cooled 71/2 cups sifted flour

½ cup shortening

2/3 cups sugar ½ teaspoon salt

2 eggs, well beaten

½ cup raisins or currants

Dissolve yeast and 2 table spoons sugar in lukewarm milk. Add  $3\frac{1}{4}$  cups flour to make a sponge. Beat until smooth; cover and let rise in warm place, free from draft, until light, about 1 hour. Cream shortening and sugar; add salt. Add to yeast mixture. Add eggs, raisins or currants, which have been floured, and remaining flour. Turn out on floured board and knead lightly. Place in greased bowl, cover and let rise again until doubled in bulk, about 2 hours. Shape into medium-sized round buns; place in well-greased shallow pans. Cover and let rise again until light, about 1 hour. Brush tops with one egg beaten with 2 tablespoons cold water. With a sharp knife cut a cross on the top of each bun. Bake in hot oven at 425° F. about 20 minutes. While hot, fill cross with plain icing.

Makes 4 dozen.

#### PLAIN ICING

Add 4 teaspoons milk or warm water slowly to 1 cup sifted confectioner's sugar to make a smooth, fairly thick paste. Add 1/4 teaspoon vanilla extract. Water will make a more transparent icing than milk.

### FILLED BUNS

2 cakes Fleischmann's Yeast 1 cup lukewarm water % cup shortening

% cup sugar

1 teaspoon salt

2 eggs, beaten 1/3 teaspoon nutmeg

Dissolve yeast in lukewarm water. Cream shortening, sugar and salt; Dissolve yeast in lukewarm water. Cream shortening, sugar and sait; add well-beaten eggs, nutmeg, flavoring and lukewarm milk. Add to a come floor and beat well. Add remaining floor turn out 1 cup milk, scalded and cooled add well-beaten eggs, nutmeg, havoring and lukewarm milk, Add to yeast. Add 3 cups flour and beat well. Add remaining flour; turn out hoard and kneed lightly until smooth and elastic place in yeast. Add 3 cups flour and beat well. Add remaining flour; turn out on floured board and knead lightly until smooth and elastic. Place in the following design the following des on noured board and knead lightly until smooth and elastic. Place in spend about 2 hours and set in warm place, free from draft, until the following the fol greased bowl. Cover and set in warm place, free from draft, until light, about 2 hours. Turn out on floured board and shape into round to be a set on well-opened basing party. light, about 2 hours. Turn out on houred board and shape into round rolls. Dip in granulated sugar and set on well-greased baking pan 1/2 rolls. Dip in granuated sugar and set on well-greased paking pan 1/2 inch apart. Cover and let rise until doubled in bulk, about 45 minutes. Inch apart. Cover and let rise until doubled in bulk, about 45 minutes. Make an indentation in center of roll, fill with jelly or jam. Let rise particular about 15 minutes. Rake in moderate oven at 400° E Make an indentation in center or roll, hill with jelly or Jam. Let rise again until light, about 15 minutes. Bake in moderate oven at 400° F.

### BUTTERSCOTCH BUNS

1/3 cup melted butter or margarine 1 recipe Filled Buns 6 tablespoons butter or margarine 1½ cups raisins

Prepare 3 eight-inch square baking pans by greasing thickly with 3 tablespoons of the butter or margarine. Sprinkle bottom and sides of pans with 1 cup of the brown sugar, and dot with the remaining 3 tablespoons of the butter or margarine. When Filled Bun dough is light, punch down and divide into 3 equal portions. Roll into oblong sheets ¼ inch thick and about 18 inches wide. Brush each sheet with melted butter or margarine, sprinkle with raisins and the remaining brown sugar. Roll up as for jelly roll. Cut into 1½ inch slices and set close together, cut side up, in prepared baking pans. Cover and let rise in warm place, free from draft, until light, about 45 minutes. Bake in in warm place, tree from draft, until fight, about 30 minutes. Turn out of pans immemoderate oven at  $400^{\circ}$  F. about 30 minutes. Turn out of pans immediately, bottom side up.

Makes 3 dozen.

# HONEY PECAN BUNS

Use recipe for Filled Buns. Prepare muffin pans by greasing well and Discretipe for Finen Duns. Frepare munin pans by greasing wen and placing in the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon by the bottom of each section 1 teaspoon brown sugar, 2 teaspoon by the bottom of each section 1 teaspoon by the each section 1 teaspoon 1 teaspoon 1 teaspoon 1 teaspoon 1 teaspoo placing in the bottom of each section I teaspoon brown sugar, z teaspoons honey, ½ teaspoon butter or margarine, and 3 pecan halves. spoons noney, ½ teaspoon putter or margarine, and 5 pecan naives.

When Filled Bun dough is light, divide into 2 equal portions. Roll into When fined Bun dough is agai, divide into z equal portions. Roll into blong sheets 1/4 inch thick and about 26 inches wide. Brush each sheet with moltad button or maroanine and enrinkle with 3/4 cun brown sugar oblong sheets ¼ inch thick and about 26 inches wide. Brush each sheet with melted butter or margarine, and sprinkle with ¼ cup chopped pecans. Roll up as for jelly roll. Cut into 1-inch prepared muffin page Caven and late. pieces and place cut side up in prepared muffin pans. Cover and let pieces and piace cut side up in prepared manufi pans. Cover and let rise in warm place, free from draft, until light, about 45 minutes. Bake rise in warm place, tree trum urait, until ngut, about 30 minutes. Turn out of pans immediately bottom side in diately, bottom side up.

DESSERT BREADS

### CURRANT BUNS

1 cup sugar ½ teaspoon salt 1 cake Fleischmann's Yeast

2 cups milk, scalded and cooled 1 egg, well beaten 1 cup currants, floured

Dissolve yeast and 1 tablespoon sugar in lukewarm milk; add 3 cups Dissoive yeast and I tablespoon sugar in lukewarm milk; and 3 cups flour to make a sponge. Beat well. Cover and let rise in warm place, free from draft, until light, about 1 hour. Cream butter or margarine, add sugar and salt: add to yeast mixture. Add egg, currants and remaining four. Knood lightly Place in greesed how! and sugar and sail; and to yeast mixture. And egg, currants and remaining flour. Knead lightly. Place in greased bowl, cover and let rise maining nour. Aneau ngnuy. Flace in greased bowl, cover and let rise in warm place about 2½ hours. When well risen, turn out on floured board and above into hour Blace in well greased noted inch court. In warm place about 2½ nours. when wen risen, turn out on noured board and shape into buns. Place in well-greased pans, I inch apart; poard and snape into puns. Frace in weir-greased pans, I men apart, cover and let rise until doubled in bulk, about 1 hour. Brush with one cover and let rise until doubled in bulk, about 1 nour. Brush with one egg yolk beaten with 2 tablespoons milk. Bake in hot oven at 425° F. egg york neaten with z tablespoons milk. Bake in not oven at 420 F. about 20 minutes. Sprinkle with powdered sugar after taking from oven.

Makes 4 dozen.

### DANISH PASTRY

4 cakes Fleischmann's Yeast 1 tablespoon sugar

1 cup lukewarm water

1 cup milk, scalded and cooled 7 cups sifted flour

6 tablespoons shortening

½ cup sugar

3 eggs

½ teaspoon salt

½ teaspoon vanilla extract

½ teaspoon lemon extract

Dissolve yeast and 1 tablespoon sugar in lukewarm water; add milk; add 3 cups flour and beat until smooth. Cream shortening and sugar together thoroughly. Beat eggs until light, reserving 1 egg white; add salt and flavoring; add to creamed mixture; mix well. Add this mixture to first yeast mixture and beat well. Add remaining 4 cups flour gradually to make a moderately stiff dough. Knead lightly on floured board. Place in greased bowl, cover and let rise one-fourth in bulk.

Roll out on floured board into oblong piece 1/2 inch thick. Using 1/2 the amount of butter or margarine, place in small pieces over center third of dough. Fold one side over to cover butter or margarine; place remaining pleces of butter or margarine on top, then fold other third of dough to completely cover this layer of butter or margarine. Press edges down well. Turn dough ¼ way around and roll out again to ½ inch thick. Fold ¼ of the dough at each end into center, then fold again together. Chill in refrigerator about ½ hour. Roll out to ½ inch thick, fold in fourths and chill ½ hour. Roll out again; the dough is now ready to shape.

Shape as desired into crescents, pinwheels, braided rings, figure eights, etc. Place on greased pans and let rise in warm place, free from draft, until light, about % hour. Brush with one egg white mixed with I tablespoon cold water. Bake in very hot oven at 500° F. until a light brown, about 5 minutes; reduce heat to 400° F. and bake until done, about 10 to 25 minutes, depending upon size.

> 1 cup sugar ½ teaspoon salt

3 eggs, beaten

½ teaspoon lemon extract

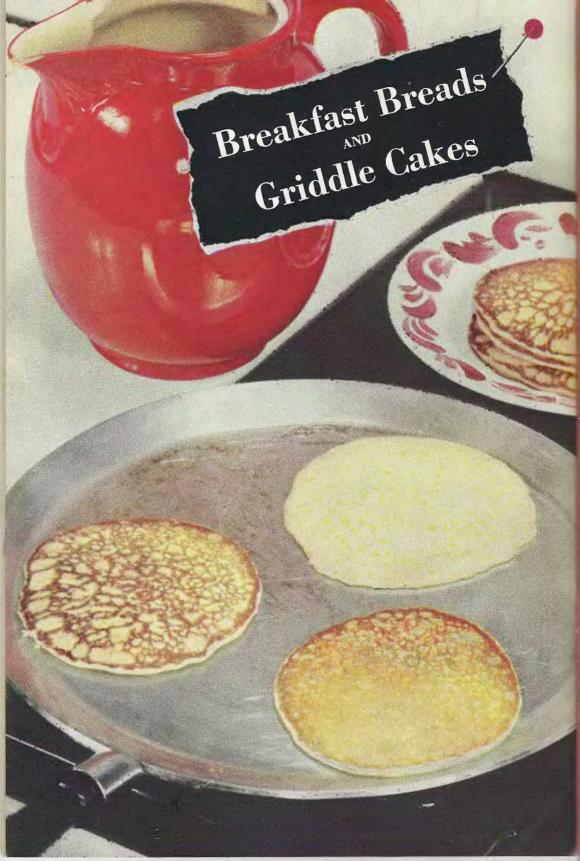
#### DESSERT BREADS

#### FORM CAKE

- 1 cup milk
- 1 tablespoon sugar 2 cakes Fleischmann's Yeast
- 3 cups sifted flour
- ½ cup each citron, seedless raisins and currants 1/2 cup butter or margarine

Scald milk, add 1 tablespoon sugar and cool to lukewarm; crumble in yeast and stir until dissolved. Add 1½ cups flour; beat until smooth. Cover and set in warm place, free from draft, and let rise until light, about 1 hour. Cream butter or margarine, add sugar and salt; add to yeast mixture. Add flavoring, beaten eggs, fruit and remaining flour; beat 10 minutes. Pour into well-greased, lightly floured pans to half fill. Cover and set in warm place, free from draft. Let rise until pans are nearly full. Bake in moderate oven at 350° F. from 45 to 60 minutes.

Makes 1 large or 2 small cakes.



#### BRIOCHE

2 cakes Fleischmann's Yeast

1 cup milk, scalded and cooled

34 cup butter or margarine

1 teaspoon salt 4 egg yolks

41/2 cups sifted flour

½ teaspoon lemon extract

Dissolve yeast in lukewarm milk. Cream butter or margarine, sugar and salt together; add to yeast mixture. Add remaining ingredients and and sait together; and to yeast mixture. And remaining ingredients and beat thoroughly about 10 minutes. Cover and let rise in warm place, free from draft, until light, about 3 hours. Stir down, cover well and chill in refrigerator over night, or longer. Divide into small pieces; enin in reirigerator over fight, or longer. Divide into sinan pieces, shape into balls and place in greased muffin pans. Make an indentation in center of each and brush with melted butter or margarine; into this hollow, press a small ball of dough. Let rise until doubled in bulk, about 1 hour. Brush over with a mixture of 6 tablespoons sugar and about 1 nour. Drush over with a mixture of 6 tablespoons sugar and 2 tablespoons milk. Bake in moderate oven at 400° F. about 20 minutes. Makes 20.

# BRIOCHE COFFEE ROLLS

After thoroughly chilling, shape dough into strips about 24 inches long. After thoroughly change, shape dough into strips about 24 mones long. Cover and let rise in warm place, free from draft, until light, about 30 Cover and let rise in warm place, tree from draft, until fight, about ou minutes. Twist each end of these strips in opposite directions and shape minutes. Twist each end of these strips in opposite directions and shape into a coil; place in greased pans. Cover and let rise again until light, about 45 minutes. Bake in moderate oven at 400° F. about 15 minutes. Bake in moderate oven at 400° F. about 15 minutes. Brush with plain icing when cool (Page 31).

BREAKFAST BREADS & GRIDDLE CAKES

# ENGLISH BATH BUNS

72 cup chopped candied orange peel Shape brioche dough into large round buns. Place on greased baking sheet about 2 inches apart. Cover and set in warm place, free from sneet about 2 mones apart. Cover and set in warm place, free from draft. Let rise until light, about 1½ hours. Before baking, press into the tops client blanched almonds, shopped sitted and standard almonds. draft. Let rise until light, about 1½ nours. Defore paking, press into the tops sliced blanched almonds, chopped citron and chopped candied the tops sliced blanched almonds, chopped citron and chopped candied the tops are paid to the company and the comp orange peel. Brush with one egg white beaten slightly with 1 tableorange peer. Brush with one egg withte pearen singney with 1 tablespoon water. Bake in moderate oven at 350° F. about 40 to 45 minutes. Makes 2 dozen.

# RAISED MUFFINS

1 cup milk

2 tablespoons sugar 1 teaspoon salt

2 tablespoons shortening

1 cake Fleischmann's Yeast

Scald milk, add sugar, salt and shortening; cool to lukewarm. Dis-Scald milk, add sugar, salt and snortening; cool to lukewarm, Disable yeast in lukewarm water and add to lukewarm milk. Add eggs solve yeast in lukewarm water and add to lukewarm milk. Add eggs and lat rice in warm place than the following draft. Beat until smooth, cover and flour to make a moderately stiff batter. Beat until smooth, cover and let rise in Warm place, free from draft, until light, about 1 hour. and let rise in warm place, free from draft, until light, about 1 hour. Fill well-greased muffin pans half full. Cover and let rise again, about 1 hour. Bake in moderate oven at 375° F. about 30 minutes.

#### BREAKFAST BREADS & GRIDDLE CAKES

#### NUT MUFFINS GRAHAM

- 1 cake Fleischmann's Yeast
- 5 tablespoons molasses
- 2 cups milk, scalded and cooled
- 4 tablespoons melted shortening
- 1 egg, well beaten

- 2 cups Graham flour (whole wheat)
- 1% cups sifted white flour
- 2 teaspoons salt
- 34 cup chopped nuts

Dissolve yeast and molasses in lukewarm milk. Add shortening, egg and flour gradually to make a thick batter. Add salt and nuts, beating in well; beat until perfectly smooth. Cover and let rise in warm place, free from draft, until light, about 1½ hours. Fill well-greased muffin pans about ½ full. Cover and let rise again, about ½ hour. Bake in moderate oven at 400° F. about 25 minutes.

Makes 11/2 dozen.

# BREAKFAST BREADS & GRIDDLE CAKES

# SALLY LUNN

- 1 cup milk
- 2 tablespoons sugar 2 teaspoons salt
- 4 tablespoons butter or margarine
- 1 cake Fleischmann's Yeast

Scald milk, add sugar, salt and butter or margarine. Cool until luke-Scald milk, add sugar, salt and butter or margarine. Cool until lukesees and flour to make a hatter Reat well Cover and set in warm warm. Dissolve yeast in lukewarm water and add to milk mixture. Add eggs and flour to make a batter. Beat well. Cover and set in warm place, free from draft Let rise until doubled in bulk, about 21% bours. eggs and flour to make a batter. Beat well. Cover and set in warm gire from draft. Let rise until doubled in bulk, about 2½ hours. place, free from draft. Let rise until doubled in bulk, about 2½ hours. Stir down and pour into well-greased shallow baking pan. Cover and about 11½ hourse choint 11½ hourse cover and co Stir down and pour into well-greased shallow baking pan. Cover and the point of the let rise until doubled in bulk, about 1½ hours. Sprinkle granulated sugar over top and bake in moderate oven at 400° F. about 30 minutes. Sugar over top and bake in moderate oven at 400° F. about 30 minutes. or ielly, break into pieces, using fork. Serve warm with marmalade or jelly.

### WHEAT GRIDDLE CAKES

2 tablespoons light brown sugar 1 cup milk

1 teaspoon salt

1 cup lukewarm water

2 tablespoons melted shortening

2 eggs, well beaten

2½ cups sifted flour

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add melted shortening, well-beaten eggs and flour. Beat thoroughly to make smooth batter. Cover and let rise in warm place, free from draft, until light. about 1 hour. Stir well and bake on hot greased griddle.

For Overnight Method: Use ¼ cake Fleischmann's Yeast and an additional ½ teaspoon salt. Cover and let stand overnight in a cool place.

BREAKFAST BREADS & GRIDDLE CAKES

# BUCKWHEAT CAKES

1 cake Fleischmann's Yeast 3 tablespoons molasses 2½ cups lukewarm water

Dissolve yeast and molasses in lukewarm water. Scald milk, add salt Dissolve yeast and molasses in lukewarm water. Scald milk, and salt and cool to lukewarm. Add to yeast; add buckwheat flour and white and cool to lukewarm. Add to yeast; add buckwheat thour and white four gradually, beating until smooth. Cover and let rise in warm place, stir wall and hake as for

fiour gradually, beating until smooth. Cover and let rise in warm place, free from draft, until light, about 1 hour. Stir well and bake as for

For Overnight Method: Use ¼ cake Fleischmann's Yeast and an addi-For Overnight Method: Use ¼ cake Fleischmann's Yeast and an additional ½ teaspoon salt. Cover and let stand overnight in a cool place.

BREAKFAST BREADS & GRIDDLE CAKES

#### ENGLISH MUFFINS 1 cake Fleischmann's Yeast 1 cup lukewarm water

6 cups sifted flour

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast Scald milk, and sugar and sait; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour; beat until smooth. Add shortening and remaining flour to make a soft dough.

Wheney until smooth and electic Plane in male amount of the state of the sta Knead until smooth and elastic. Place in well-greased bowl. Cover and the rice in well-greased in bulk short let rise in warm place, free from draft, until doubled in bulk, about 2 hours. Divide into 18 portions and shape into round biscoits. Cover 2 hours. Divide into 18 portions and shape into round biscuits. Cover 2 nours. Divide into 18 portions and snape into round biscuits. Cover and let rise on lightly floured board about ¼ hour. Roll each biscuit. We have about ¼ inch thick, keeping round in shape. Bake on hot, ungreased about ¼ inch thick, keeping round in shape. Bake on hot, ungreased about ¼ inch thick, keeping round in shape. Bake on hot, ungreased about ¼ for thick, keeping round in shape. The shape of the shape warm with marmalade or honey or split and toest slowly. Serve warm with marmalade or honey or split and toest slowly. gradule for 10 minutes. As they brown, reduce neat and bake nest slowly. Serve warm with marmalade or honey, or split and toast.

Makes 1½ dozen.

### CRUMPETS

2 cakes Fleischmann's Yeast 4 cups lukewarm water

Dissolve yeast in lukewarm water; add flour and salt; beat well. Cover Dissolve yeast in lukewarm water; add nour and sait; beat well. Cover and let rise in warm place, free from draft, until doubled in bulk, about the place of muffin place which have been placed. and let rise in warm place, free from draft, until doubled in bulk, about I hour. Beat Well. Half fill greased muffin rings which have been placed a state of the bulk. I nour. beat well. Half fill greased mutin rings which have been placed on a slightly greased griddle heated to a medium heat. When the bublic in the halfon rise to the top and break making holes through the on a signify greased griddle neated to a medium neat. When the bles in the batter rise to the top and break, making holes through the bies in the batter rise to the top and break, making holes through the charing to chain and hacing to chain at the adoles. To serve these on the crumpet from top to bottom, reduce to a slow neat and bake until dry unbrowned side and spread with butter or mercenine, toast on the un top and beginning to shrink at the edges. To serve unbrowned side and spread with butter or margarine.

#### BREAKFAST BREADS & GRIDDLE CAKES

#### CORN MEAL MUFFINS

1% cups corn meal

1 cake Fleischmann's Yeast ½ cup lukewarm water

11/2 cups milk, scalded 1 teaspoon salt

2 eggs, well beaten

2 tablespoons brown sugar 3 cups sifted flour 4 tablespoons melted butter

or margarine

Stir the corn meal very slowly into the scalded milk. Mix in salt, brown sugar and melted butter or margarine. Cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm corn meal mixture. Add eggs and flour; beat well. Fill well-greased muffin pans half full. Cover and let rise in warm place, free from draft, until light, about 1 hour. Bake in moderate oven at 375° F. about 30 minutes.

Makes 20.

# BREAKFAST BREADS & GRIDDLE CAKES

### DOUGHNUTS

1 cake Fleischmann's Yeast 1 tablespoon sugar

11/2 cups milk, scalded and cooled

3 tablespoons butter or margarine ½ cup sugar

Dissolve yeast and 1 tablespoon sugar in lukewarm milk. Add 1½ cups and heat well Cover and let rise in warm place free from draft Dissolve yeast and 1 tablespoon sugar in lukewarm milk. Add 1½ cups short 1 hour metil bubbles burst on ton Cream button or margarine. tiour and beat well. Cover and let rise in warm place, free from draft, and sold sold sold number. Add to venet mixture Add about 1 hour, until bubbles burst on top. Cream butter or margarine and sugar. Add salt, egg and nutmes. Add to yeast mixture. Add place in well-greased bowl. Cover and let rise 1½ hours. When light, then and roll ¼ inch thick. Cut with doughnut place in well-greased bowl. Cover and let rise 1½ hours. When light, confidence on floured board and roll ¼ inch thick. Cut with doughnut turn out on floured board and roll 4 inch thick. Cut with dougnnut cutter (3 inch). Place on floured board, cover with cloth and let rise about 1 hour. Frace on houred board, cover with cloth and let rise bread in 60 seconds, or 375° F. Fry on both sides, turning only once. Drain, cool and roll in powdered sugar.

# Need More Vitamins? TRY FLEISCHMANN'S 7-DAY VITAMIN PICK-UP

If you feel tired and low because you need more vitamins, try Fleischmann's 7-Day Vitamin Pick-Up.

Buy 14 cakes of Fleischmann's Yeast and take two cakes a day for just one week. (Fleischmann's keeps perfectly in the refrigerator for a week.) Fleischmann's Yeast has helped many people in only a week's time. Give it a chance to help you. Look at these results of tests of over 150 people who took Fleischmann's Yeast to see how quickly they benefited. Why not start your 7-day Vitamin pick-up today?

6 OUT OF 10 SAID THEY WERE BENEFITED AFTER TAKING FLEISCHMANN'S ONE WEEK.



9 OUT OF 10 SAID THEY WERE BENEFITED AFTER TAKING FLEISCHMANN'S FOUR WEEKS.



### HOW TO TAKE FLEISCHMANN'S YEAST

You can take Fleischmann's Yeast any time of the day.

Most people simply eat a cake of Fleischmann's and follow with a sip of water.

Some who have not developed a taste for fresh yeast eat it spread on crackers or drink it mixed in cool water, milk or tomato juice.

If you prefer to drink yeast, mix as follows: Break up a cake of yeast with a fork in a *dry* glass. Add a *little* liquid and mix to paste. Fill the glass. Stir again and drink.



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